

MONSTER RECEIPTS.

Over 100,000 Barrels Herring Brought Here This Season.

CHIEFLY FROM NEWFOUNDLAND.

Receipts Largest in History of the Industry.

The Newfoundland herring season just closed has seen the largest amount of herring landed at this port in the history of the prosecution of the industry. The first fare was landed October 11, when the British sch. Aldine reached here from White Bay with a full cargo of salt herring for Slade Gorton & Co. The first fare in an American bottom came October 31, when sch. Smuggler, Capt. Jerry Cook, arrived with a full fare of salt herring. Sch. Lena and Maud arrived Saturday with the last fare of the season, 125 barrels of frozen herring.

In the prosecution of the industry, four vessels have been total losses, schs. Edward A. Perkins, Golden Hope, and Bessie M. Devine of this port and sch. Landseer of Bucksport, Me. Four vessels were caught in the ice at Bay of Islands and frozen in for the winter and are still there, schs. Arabia, Lewis H. Giles, and Hattie M. Graham of this port and Annie M. Parker of Boston. It is gratifying to note that the fishery was prosecuted this season with no loss of life.

In all, 80 cargoes of herring were brought to this port from Newfoundland for the season, 76,070 barrels being salt herring and 21,325 barrels being frozen, a total of 97,395 barrels, the largest amount ever brought here in one season.

The receipts of herring from the Maine coast at this season will raise the total amount of herring received here for the season of 1904-5 to over 100,000 barrels.

DEEP SEA ANIMALS.

How Those Who Live Below All Vegetation Get Their Food.

"Naturally the fish of the deep portions of the ocean are carnivorous, no vegetable life being found below 200 fathoms," writes W. S. Harwood in Harper's Magazine. "In the Atlantic ocean the vast Sargasso sea, containing 3,000,000 square miles of surface—a great marine prairie as large as the whole of the United States exclusive of Alaska and dependent islands—affords vegetable food for uncountable animals, which in their due time die and are precipitated to the depths, their bodies in turn to be eaten by the animals which live far below all vegetation. So it is throughout the whole ocean; animal life is constantly falling from the surface waters for the support of the animal life of the abyss. A very large number of the deep sea animals are exceedingly tenuous or translucent in form—so to put it—having no special organs of nutrition, but taking in their nourishment through the walls of their bodies, appropriating from the water the food which suits them. Some of them have a bony structure, a skeleton, which they form also from the water, silica and carbonate of lime being the chief skeleton forming materials."

Sealing Fleet Starts.

A despatch from St. John's N. F., Saturday, says:

A sealing fleet of 22 steamers, carrying 3800 men, will sail at daylight tomorrow in the annual hunt for hair seals among the ice floes along the coast. Twenty will cruise north in Labrador waters and two will enter the gulf of St. Lawrence. The weather has been very stormy lately and it is expected the cruise will prove an arduous one.

Boxed Herring.

Sch. William Keene is at this port from Cutler, Me., with a large cargo of boxed herring from Mr. Gilman N. Williams' plant. Part of the cargo will be landed here and part at Boston.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Estelle S. Nunan, shore.
Sch. Marguerite, shore.

Today's Fish Market.

Board of Trade prices for salt and fresh fish:

Salt fish, handline Georges cod, \$5.00 per cwt. for large, \$4.00 for medium; trawl Georges cod, \$4.25 for large, \$3.25 for medium; trawl Bank cod, \$4.00 for large, \$3.50 for medium; hake, \$1.25; pollock, \$1.25; haddock, \$1.75; large cusk, \$2.50.

Fresh fish, large cod, \$2.50; medium cod, \$2.00; all cod caught to the eastward of La-Have bank, \$2.25, medium \$1.75; cusk, \$1.75; Eastern haddock, \$1.25; hake, 90 cts.; pollock, 70c; snapper codfish, 60 cts.; snapper cusk, 60 cts.

Outside sales salt Georges cod, \$5.50 per cwt. for large and \$5.00 for mediums.

Outside sales fresh hake, \$1.00.

Outside sales fresh haddock to split, \$1.35.

Bank halibut, 11 cts. per pound for white and 9 cts. for gray.

Boston.

Sch. Olive F. Hutchins, 2000 haddock, 2500 cod, 2000 cusk.

Sch. Philip P. Manta, 12,000 haddock, 3500 cod, 2000 hake, 2000 cusk, 600 pollock.

Sch. Helen B. Thomas, 6000 haddock, 800 cod, 1000 hake, 200 pollock.

Sch. Manomet, 11,000 haddock, 1000 cod, 1500 hake.

Sch. Mary Edith, 9000 haddock, 1000 cod.

Sch. Henrietta G. Martin, 4000 haddock 1000 cod, 2500 hake, 2000 cusk.

Sch. Mattie D. Brundage.

Sch. Yankee, 13,000 cod.

Sch. Florida, 1200 haddock, 800 cod.

Sch. Gov. Russell, 6000 haddock, 3800 cod, 2500 hake, 1500 cusk, 600 pollock.

Sch. Meteor, 30,000 haddock, 25,000 cod.

Sch. Tecumseh, 12,000 cod.

Sch. Annie Perry, 7000 haddock, 1000 cod.

Sch. Louisa R. Sylva, 14,000 haddock, 200 cod, 5000 hake.

Sch. Maxwell, 3500 cod.

Sch. Hattie F. Knowlton, 3000 cod.

Sch. Flora J. Sears, 6000 haddock, 700 cod.

Sch. Nokomis, 5500 cod.

Sch. Emerald, 4000 cod.

Sch. Stranger, 8000 haddock, 500 cod, 500 hake.

Haddock, \$2 to \$2.75; large cod, \$4 to \$4.50; market cod, \$2 to \$2.50; hake, \$3.50; pollock, \$3.50.

CAPT. MAURICE POWERS

Is Nestor of the Boston Fishing Fleet Skippers.

Thirty-Eight Years Master and Still in Harness.

In point of service and still in harness, Capt. Maurice Powers of the clipper fishing schooner Benjamin F. Phillips of Boston easily holds the palm of the Boston fishing skippers, as he has been skipper of vessels for 38 years and has been in the employ of the fish firm of Benjamin F. Phillips & Son on T wharf the past 23 years, holding shares as well as the command of all the vessels built by this firm, which is now having a 120-footer built at Essex by Oxner & Story. He started his career in 1867 out of Commercial wharf on the schooner Rebecca N. Atwood, and became her skipper in 1877. He took the Alhambra in 1882, Gertie Winsor in 1883, Carrie E. Phillips in 1887, Mary G. Powers in 1892, and the Benjamin F. Phillips in 1901.

In sch. Carrie E. Phillips he won the fishermen's race on April 8, 1888, and had as antagonists the crack sch. I. J. Merritt, Jr., the accredited champion of the fleet at the time, and still fishing out of Provincetown, and schs. John McManus and Roulet. It was on Labor Day of 1901 that he won the Lawson prize of \$1000 in the new sch. Benjamin F. Phillips, and beat the Gloucester flyers Priscilla and Navahoe.

He has been high liner of the fleet of fishermen several years, and has made yearly stocks of over \$30,000.

Fish Were Smothered.

The British Columbia fishermen are discussing the phenomenon of hundreds of tons of dead herring lying at the bottom of the channel near Departure Bay. It is claimed that they were smothered by the very density of their numbers. There was a remarkable run of herring seemingly gasping and panic stricken, leaving thousands of dead in their wake. The dead herring at one spot is estimated at a thousand tons or as much as would be drawn from the harbor by the fishermen during the entire season.

MAGNIFICENT STOCK.

Sch. Elmer E. Gray Has \$24,000 to Her Credit.

High Line of Haddock for This Winter Season.

Sch. Elmer E. Gray, Capt. William H. Thomas, of this port, stocked \$1782 on her haddock trip landed at Boston yesterday. On the previous trip the vessel stocked \$2200, making nearly \$4000 on her last two trips.

During the present winter, Capt. Thomas has made one of the best records in the history of the haddock fishery. Starting early in September, he has landed big fare after big far with astonishing regularity and has very generally been in on a good market.

Since starting in on his fall campaign on the haddock, up to the present time Capt. Thomas has rolled up the magnificent stock of \$24,000. This grand figure is the high line for this winter season and it is also believed to be one of, if not the very best ever made in the haddock fishery for the same length of time.

Capt. Thomas needs no introduction or praise, for he and his splendid record as one of our most successful master mariners is well known wherever a fish is bought or sold on the North Atlantic coast. He is a fisherman of the first water, a man combining the qualities of hustling and judgment and is an honored and respected citizen. To his army of friends the news of his good work will be received with feelings of congratulation.